

Crystal Catering at the Indiana State Museum

World Class Cuisine - Superior Service

From Our Kitchen to Your Table

Crystal Catering is pleased to present a sampling of our most popular menus for your consideration. This material represents only the beginning of our culinary expertise. Our staff will customize and create culinary delights especially for you and your event.

We take great pride in presenting expertly prepared cuisine, from the finest gourmet to the latest styles and trends in the culinary field.

From formal dinners in the Grand Lobby to elegant receptions in the George & John Rapp Reception Hall, the nostalgic setting of the L.S. Ayres Tea Room restaurant and the scenic view of the outdoor dining terrace, our services can help bring in the band, put up the lights and set a unique atmosphere.

You can count on outstanding friendly service, an elegant atmosphere and our ability to partner with the Indiana State Museum to help you create an event for the memory books.

Please contact us when you are looking for a unique location for an upcoming wedding ceremony and reception, rehearsal dinner, social event, corporate meeting or company seminar.

317-233-1186 Telephone

317-234-2521 Fax

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Janet Andres – Catering Manager

Crystal Catering at the Indiana State Museum

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Hors d'oeuvres Menu

Cold Hors d'oeuvres

Quantities of 50

Stuffed Artichoke Bottoms	\$90.00
Tuscan Bruschetta	\$100.00
Mushrooms & Herb Cheese	\$100.00
Salami Cornets	\$75.00
Snow Peas Filled with Crabmeat Blend	\$100.00
Antipasto Pinwheels	\$75.00
Shrimp Cocktail	\$150.00
Turkey Wrapped Asparagus (seasonal)	\$95.00
Shortbread Boats Filled w/ Brie	\$75.00
Belgian Endive w/ Herb Cheese	\$95.00
Smoked Salmon Mousse	
w/Chive Potato Pancakes	\$125.00
Beef Tenderloin Crostini	
w/Horseradish Sauce	\$150.00

Hot Hors d'oeuvres

Quantities of 50

*Served w/appropriate dipping sauces

Oriental Spring Rolls*	\$100.00
Scallops Wrapped in Bacon	\$150.00
Miniature Quiche	\$100.00
Sesame Chicken	\$100.00
Spanikopita	\$100.00
Coconut Fried Shrimp*	\$150.00
Vegetable Quesadillas	\$100.00
Chicken Quesadillas	\$100.00
Chicken Tenders*	\$85.00
New Orleans Crab Cakes*	\$125.00
Beef Tenderloin Satés	
w/ Spicy Peanut Sauce	\$150.00
Shrimp Wrapped in Applewood Bacon	\$150.00
Crab Stuffed Cremini Mushrooms	\$100.00

Additional hors d'oeuvres are available upon request.

All items are subject to 19% service charge, a 7% sales tax and a \$150 set-up fee. Set-up includes standard tables, linens, registration tables, room/buffet set-up, awards tables and bar set-up. All prices subject to change.

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Pre-Dinner Hors d'oeuvres Package*

Passed in Butler Fashion

2 pieces per person	\$2.95
3 pieces per person	\$4.50
4 pieces per person	\$5.95

Choose two hot items and two cold items from the list below, unless your group is fewer than 100 people. If under 100 people, choose two hot and one cold item.

Hot

Oriental Spring Rolls
Miniature Quiche
Spanikopita
Vegetable Quesadilla
Chicken Quesadilla
Spicy Beef Empanadas

Cold

Shortbread Boats w/Brie
Salami Coronets
Snow Peas w/Crab
Stuffed Artichoke Bottoms
Mini Fruit & Cheese Kabobs

*Hors d' oeuvres packages are only available as a precursor to dinner. They are not available for hors d' oeuvres receptions.

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Display Options

Seasonal Fresh Fruit Mirror w/ Raspberry Dipping Sauce

Serves up to 50 - \$175.00

Serves up to 100 - \$350.00

Fresh Vegetable Crudités w/ Crystal Garden Dip

Serves up to 50 - \$175.00

Serves up to 100 - \$350.00

Domestic & International Cheese Mirror w/ Fruit Garnish & Gourmet Crackers

Serves up to 50 - \$190.00

Serves up to 100 - \$375.00

Whole Baked Brie in Puff Pastry w/ Fruit Sauce & French Baguettes

Serves 50 to 100 - \$125.00

Chef's Selection Cold Canapés

Tray of 50 - \$150.00

Tray of 100 - \$300.00

Poached Salmon Display w/ Lahvosh & Mini Bagels

Serves up to 50 - \$125.00

Serves up to 100 - \$250.00

Add Smoked Salmon - \$45.00 per pound

Carving Stations

Served w/ Silver Dollar Rolls & Appropriate Condiments

Inside Round of Beef

Serves up to 75 - \$275.00

Baked Honey Ham

Serves up to 50 - \$175.00

Herb Roasted Boneless Loin of Pork

Serves up to 40 - \$250.00

Roasted Tenderloin of Beef

Serves up to 25 - \$250.00

Roasted Prime Rib

Serves up to 30 - \$290.00

Roasted Turkey Breast

Serves up to 60 - \$230.00

Stuffed Beef Tenderloin
w/ Wild Mushroom & Asiago Cheese
Serves up to 20 - \$300.00

A \$50.00 chef/attendant fee will apply for each carving station.

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Action Stations Choose Two

Pasta Station

Choice of Three Pastas & Two Sauces:

Penne, Rigatoni, Fettuccine, Farfalle or Tortellini

Garden Marinara, Alfredo or Basil Pesto

Fresh Vegetables, Parmesan Cheese & Gourmet Dinner Rolls

\$12.00 per person

Tex Mex Station

Spicy Ground Beef & Chicken

Flour Tortillas, Taco Shells, Fried Tortilla Baskets,

Guacamole, Diced Tomatoes, Onions, Black Olives,

Cheddar Cheese, Bell Peppers, Chopped Lettuce,

Sour Cream, Chunky Salsa, Refried Beans, Mexican Rice,

Tortilla Chips & Hot Sauce

\$16.00 per person

Barbecue Grill Station

(Outdoor Station Only)

BBQ Style Ribs, Marinated Steak Kabobs, Caribbean Jerk Chicken,

Cajun Spiced Red Potatoes, Gourmet Dinner Rolls

\$16.00 per person

Caesar Salad Station

(May Be Added To Any Above)

Romaine Lettuce, Garlic Croutons, Parmesan Cheese,

Caesar Dressing

Add Chicken Breast Strips - \$3.50 per person

A \$50 chef/attendant fee will apply for each action station.

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Dinner Buffet

All menus include coffee & tea service

Hoosier Hospitality Buffet

Hunter Salad Served w/ Italian & Ranch Dressings
Penne Pasta Salad w/ Asparagus Tips
Vegetable Lasagna w/ Alfredo Sauce
Herb Grilled Chicken Breast
Seasonal Vegetable – Chef's Selection
Garlic Mashed Potatoes
Assorted Dinner Rolls & Sweet Cream Butter

\$23.95 per person

Sagamore Buffet

Hunter Salad Served w/ Italian & Ranch Dressings
Penne Pasta Salad w/ Asparagus Tips
Top Sirloin of Beef - Carved in Room
Grilled Breast of Chicken w/ Wild Mushroom Sauce
Medley of Fresh Seasonal Vegetables, Rosemary Red Roasted Potatoes
Assorted Dinner Rolls & Sweet Cream Butter

\$29.95 per person

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Dinner Buffet

All menus include coffee & tea service

Crossroads Buffet

Sliced Tomato, Mozzarella Cheese & Sliced Red Onion Salad Drizzled
w/Balsamic Vinaigrette
Mixed Garden Greens served w/Italian & Ranch Dressings
Chicken Roulade w/Tomato Cream Sauce
Poached Salmon w/ Baby Scallops & Baby Shrimp in a White Wine
& Garlic Sauce
Seasonal Fresh Vegetables, Wild Rice Pilaf
Assorted Dinner Rolls w/Sweet Cream Butter

\$32.95 per person

Crystal Grand Buffet

Romaine Lettuce w/ Mandarin Oranges & Almonds
w/Hawaiian Honey Dressing
Seasonal Field Greens w/ Spiced Pecans & Fresh Romano Cheese
Served w/ Balsamic Vinaigrette
Encrusted Baked Salmon w/Herb Butter Sauce
Grilled Chicken w/Pesto Cream Sauce
Roast Prime Rib Served w/Au Jus & Horseradish Sauce
Medley of Fresh Seasonal Vegetables, Rosemary Roasted Red Potatoes
Assorted Dinner Rolls w/Sweet Cream Butter

\$39.95 per person

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Plated Dinner Service

Salad Options

Please select one to complement your dinner

Romaine & Iceberg Lettuces Tossed w/Garlic Croutons,
Diced Tomatoes & Scallions
Served w/Choice of House or Ranch Dressing

Spring Mix w/Belgian Endive, Tomato, Parmesan Cheese & Spiced Pecans
Served w/ Italian Vinaigrette

Classic Caesar Salad w/Crisp Romaine & Radicchio Lettuces,
Garlic Croutons & Cherry Tomatoes, Finished w/Creamy Caesar Dressing

Hoosier Fiesta Five Tomato Salad
Five Varieties of Hoosier Vine Ripe Tomatoes in Olive Oil over Herb Salad
w/Sweet Corn & Black Bean Relish + \$3.50 Per Person

Tuscan Salad of Romaine & Radicchio Lettuces, Roma Tomatoes, Grilled
Crostini & Pepperoncini w/Roasted Red Bell Pepper Vinaigrette + \$3.50 Per Person

English Cucumber Wrap w/Mesclun Salad Greens, Enoki Mushrooms,
Grape Tomatoes & Drizzled w/Balsamic Vinaigrette + \$4.50 Per Person

Soup

L.S. Ayres' Famous Chicken Velvet
\$3.50 per person

Additional menus are available upon request.

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Plated Dinner Service

All dinners include salad, seasonal vegetables, chef's choice of starch, assorted dinner rolls, butter, coffee & tea service.

Entrée Options

Sauce	Tenderloin of Beef w/Wild Mushroom Sauce \$29.95	Stuffed Chicken Roulade w/Tomato Cream \$23.95
	Grilled Filet of Salmon w/Pesto Cream Sauce \$27.95	Encrusted Atlantic Salmon w/Herb Butter \$27.95
	Sesame Crusted Yellow Fin Tuna w/ Hoisin Sauce \$27.95	Chorizo Encrusted Chilean Sea Bass Market Price
Reduction	Chicken Romano w/Ham, Provolone Cheese & Garlic Cream Sauce \$23.95	Marinated Indiana Duck w/Fangelico Grape \$25.95
	Grilled Filet Mignon w/Wild Mushroom Sauce \$32.95	Slow Roasted Prime Rib of Beef w/Horseradish & Au Jus \$28.95

Duet Entrées

Tenderloin of Beef & Encrusted Salmon w/Wild Mushroom Sauce & Herb Butter \$33.95
Chicken Breast & Baked Salmon w/Herb Butter & Tomato Cream Sauce \$30.95
Tenderloin of Beef & Chicken Breast w/ Wild Mushroom Sauce & Herb Butter \$31.95
Petite Filet Mignon & Shrimp Scampi w/Rosemary Demi Glace & Garlic Herb Butter \$35.95

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Dessert Stations

Viennese Pastry & Fruit Station

Our Chef's Selection of Miniature Cakes, Pastries &
Seasonal Fruit Accompanied w/ Dark Chocolate Fondue
\$8.95 per person

Gourmet Coffee Station

Brewed Coffee, Whipped Cream, Shaved Chocolate,
Orange Zest, Cinnamon Sticks, White & Brown Sugar Cubes
(minimum 50 people)
\$2.50 per person

The Pastry Buffet

Mini Cream Puffs, Mini Fruit Tarts, Triangles of Assorted Cheesecake,
Fresh Seasonal Berries w/ Dessert Crème
\$6.95 per person

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Beverage Service

We offer complete beverage service on either a hosted or cash basis.
Pricing based on consumption.

	<u>Host</u>	<u>Cash</u>
Premium Brands	\$4.50	\$5.00
Call Brands	\$4.00	\$4.50
2 Liquor Drinks	\$5.00	\$5.50
3+ Liquor Drinks	\$5.75	\$6.25
Wines by the Glass	\$3.50	\$4.00
Domestic Beer	\$3.50	\$4.00
Import Beer	\$4.00	\$4.50
Soft Drinks	\$1.50	\$1.50
Bottled Water (300ml)	\$1.50	\$1.50
Mineral Water	\$2.75	\$2.75
Cordials/Cognacs (on request)	\$5.75	\$6.75

Note: One bar is set for every 125 guests in party. Additional bars may be set if requested at \$200.00 each. Fee is waived if bar reaches \$500.00 in sales.

Wine Selection

*May we suggest our House wines which are readily available

Haywood Merlot*	\$18.00 btl.
Haywood Chardonnay*	\$18.00 btl.
Black Opal Shiraz - Australia	\$23.00 btl.
Woodbridge By Robert Mondavi Merlot*	\$23.00 btl.
Woodbridge By Robert Mondavi Cabernet*	\$23.00 btl.
Robert Mondavi Rinot Noir*	\$35.00 btl.
Robert Mondavi Costal Cabernet*	\$28.00 btl.
Robert Mondavi Pinot Noir	\$35.00 btl.
Folanari Asti Spumante - Italy	\$22.00 btl.
Korbel Extra Dry	\$28.00 btl.
Bouvet Brut - France	\$30.00 btl.
Domaine Chandon Brut - Napa	\$34.00 btl.

Prices & availability may vary. Additional wines are available upon request.

All wines are based on availability and must be requested a minimum of four weeks prior to event date.

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Host Beverage Packages

Package #1

(Available for 4-hour time periods only)

\$4.50 per person

Assorted Soft Drinks

Package #2

(Available for 4-hour time periods only)

\$14.00 per person

Domestic Draft Beer
House Wine
Assorted Soft Drinks

Package #3

\$19.00 per person for 4 hours

\$16.00 per person for 3 hours

\$13.00 per person for 2 hours

Domestic Draft Beer
House Wine
Assorted Soft Drinks
Call Brands

Package #4

\$21.50 per person for 4 hours

\$18.50 per person for 3 hours

\$15.50 per person for 2 hours

Domestic Draft Beer
House Wine
Assorted Soft Drinks
Premium Brand Cocktails

Please Note: The package price includes bar service for a four consecutive hour period unless otherwise noted on the event order. Should you wish to extend bar service for an additional 1/2 hour, the package will be pro-rated.

The bar package does not include passed beverages for reception periods or wine service with lunch or dinner.

One complimentary bartender & bar will be set up for every 150 guests. Additional bars may be set if requested at \$200.00 each. Fee is waived if bar reaches \$500.00 in sales.

The cost for additional bartenders is \$50.00 per bartender.

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